

DINNERLY



Tex Mex Beef Pasta with Candied Jalapenos



25 minutes



2 Servings

We've given pasta night a Mexican makeover with this fast fusion number. Simmer beef in a smoky tomato and capsicum sauce, then spoon over pasta and top with sweet, spicy jalapenos.

WHAT WE SEND

- 1 red capsicum
- 2 tomatoes
- 1 jalapeno chilli
- 250g spaghetti ¹
- beef mince
- 5g Mexican spice blend ¹⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 tbs olive oil
- 2 tbs tomato sauce
- 2 tbs white wine vinegar ¹⁷
- 1 tbs sugar

TOOLS

- medium saucepan
- medium deep frypan
- small frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 890kcal, Fat 34.1g, Carbs 89.2g, Proteins 50.5g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Cut the **capsicum** into 2cm chunks. Finely chop the **tomatoes**. Halve the **jalapeno** lengthwise and remove the seeds, then thinly slice (see Make it yours).



2. Cook pasta

Cook **three-quarters of the pasta*** in the pan of boiling water for 12 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the pasta. Meanwhile, heat **1 tbs olive oil** in a medium deep frypan over medium heat. Cook the **capsicum**, stirring, for 3-4 mins until tender.



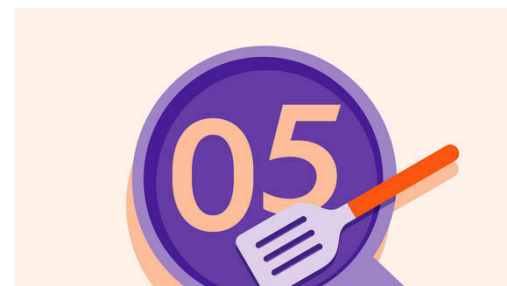
3. Simmer sauce

Add the **beef mince** and **Mexican seasoning** to the pan and cook, breaking up the lumps with a spoon, for 3-4 mins until browned. Stir in the **tomato**, **reserved cooking water** and **2 tbs tomato sauce**. Bring to the boil, then reduce the heat to medium and cook, stirring, for 10 mins or until slightly thickened. Taste, then season with **salt and pepper**. Remove from the heat.



4. Candy jalapeno

Meanwhile, put **2 tbs white wine vinegar** and **1 tbs sugar** in a small frypan over medium heat and stir until the sugar is dissolved. Bring to the boil, then reduce the heat to low, add the **jalapeno** and cook for 6-7 mins until the liquid is reduced to a syrup. Remove the pan from the heat.



5. Serve up

Divide the **pasta** and **sauce** among bowls, top with the **candied jalapeno** and enjoy!



6. Make it yours

Like things spicy? Leave the seeds in the jalapeno for an extra hit of heat.